

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization International Bureau



(43) International Publication Date
20 October 2005 (20.10.2005)

PCT

(10) International Publication Number
WO 2005/096847 A1

(51) International Patent Classification⁷: A23L 1/305, 1/30, A23C 9/123, 9/127, A23L 1/211, A61K 38/01

(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(21) International Application Number: PCT/EP2004/002987

(22) International Filing Date: 19 March 2004 (19.03.2004)

(25) Filing Language: English

(26) Publication Language: English

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(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.



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(54) Title: METHOD OF PREPARING A FOOD INGREDIENT AND FOOD PRODUCT HAVING ANGIOTENSIN-I-CONVERTING ENZYME INHIBITING PROPERTIES AND PRODUCTS THUS OBTAINED

(57) Abstract: The invention relates to a method of preparing a food ingredient conferring angiotensin-I-converting enzyme inhibiting properties to the food product comprising the ingredient, which method comprises providing a preparation of one or more protein hydrolysates having angiotensin-I-converting enzyme inhibiting properties, optionally together with one or more other constituents; adding one or more micro-organism species to the preparation thus provided; and fermenting the preparation. The ingredient thus obtained has ACE-inhibiting properties and is no longer bitter tasting. The de-bittering can also take place directly in the food product for which the ingredient is intended.